

Use additional pages if you need more space – Answer all questions, missing information may slow approval of your license application

Oregon State Law:

ORS: 624.010 Definitions for ORS 624.010 to 624.121. As used in ORS 624.010 to 624.121, unless the context requires otherwise...

(12) "Single-event temporary restaurant" means an establishment:

- (a) That operates in connection with a single public gathering, entertainment event, food product promotion or other event; and
- (b) Where food is prepared or served for consumption by the public...

ORS: 624.086 Single-event temporary restaurants.

- (1) A person may not operate a single-event temporary restaurant without first procuring a license to do so from the Oregon Health Authority. The single-event temporary restaurant license shall be posted in a conspicuous place on the premises of the licensee.
- (2) Application for a single-event temporary restaurant license shall be in writing in the form prescribed by the authority and shall contain the name and address of the applicant, the specific location of the single-event temporary restaurant and any other information the authority may require...

Contact Information:

Temporary Restaurant Name:

Advertized name on the sign, booth, cart, flyer, web-site, etc.

Name of Licensee / Legal Owner/Operator:

Responsible organization/corporation, or individual person (this name appears on the license):

If an 'Organization' is listed as the 'Licensee':

Are you an authorized representative of this organization?
Yes ☐ or No ☐

Does the organization know that you are listing them as the 'Licensee'?
Yes ☐ or No ☐

I understand that the licensee is legally responsible for activities associated with this temporary restaurant establishment.
Yes ☐ or No ☐

Temporary Restaurant Contact Person(s):

Name of responsible person who will be on-site

Mailing Address – Where we will send formal correspondence

Phone #s - Include a 'day-of' phone number please

E-mail Address(s) – Where we will send inspection reports and the license

Event & Sponsor INFO:

Event Coordinator

Mailing Address

Sponsoring Organization's Name

E-mail Address(s)

Phone #s

Comments

Event & Location:

Event Name

Physical Address of the Event

Directions:

Additional Preparation Sites (if applicable):

Please list any **additional** preparation sites. Include what **dates & times** food work will be happening. Please include street addresses for these locations. We may perform a sanitation inspection of all food production stages and locations:

For example: *vegetables (onions, carrots, celery, & potatoes) will be cleaned and sliced at my friend's restaurant (Acme Eatery) the night before the event (7-8pm). Also, we will wash all of our dishes in their commercial dishwasher.*

Event Site Serving Schedule:

If the menu will be the same for several events, you may apply for multiple event licenses on one application.

Service Dates:	Event Site	Set-up Begins:	Time when food Service Starts:	Event End Time:
x/xx/xx	Market	6 am / pm	8 am / pm	3 am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm

How many people do you anticipate serving in one normal day (average customers per day)?

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Menu:	Food Safety Plan:
<p>When will you need to wash your hands? When you will need to use a thermometer? How you will prevent the spread of infectious diseases? Use additional pages if you need additional space. Feel free to submit typewritten plans. See the ‘Temporary Restaurant Operation Guide’</p>	
<p>For Example:</p> <p>Mash potatoes, roast beef, gravy & green beans.</p>	<p>Mash potatoes: they will be bought at the grocery store. We will peel, boil, and mash them. During food service they will be stored on the steam-table (>140°F). The same procedure will be used for all hot foods. The leftovers will be rapidly cooled by stirring with an ice-wand and ice-bath (from 140°F to 41°F). We will store them in the club refrigerator (<41°F) on-site until the next morning. At the end of our four days of operation, the leftover food will be discarded. We will monitor the food's temperature by using a probe thermometer throughout the event (holding, cooling, storage, & re-heating).</p>

For more information please see:
Hood River County Web-Page: <https://www.hoodrivercounty.gov/temp>
Oregon Food Code at: <https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsantiationrulesweb.pdf>

Please use the following space to draw a sketch of your booth and food-flow:
For more space, use an additional page

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Required Items for licensing & Operation:

Please check all items that you plan to use at your event:

If you are unable to obtain these items, you will not be granted either a Temporary Restaurant License or an 'Exempt Foods Agreement Form'. Also, if you fail to produce these items upon request during a sanitation inspection by the local health department, your license may be revoked (ORS 624.075).

Page references are: Oregon Health Authority: Temporary Restaurant Operation Guide, Guidelines for food booths at events (5/1/2020):
<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/tempguide.pdf>

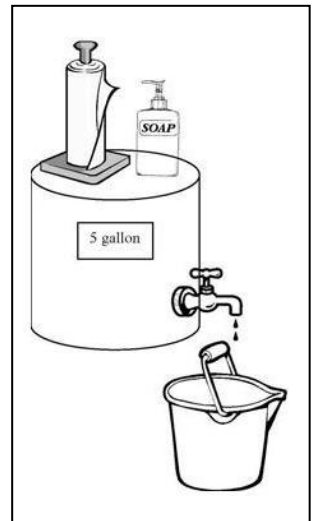
All Temporary Food Venders:	For All Venders Using temporary Booths:	If 'Potentially Hazardous Foods' (PHF) are Served:
<input type="checkbox"/> Hand-washing facilities (p. 13) Soap, warm running water, & paper towels <input type="checkbox"/> Potable (safe to drink) water (p. 14). <input type="checkbox"/> Clean & safe equipment, utensils & facilities (p. 17). <input type="checkbox"/> Food handler's card(s) (https://www.hoodrivercounty.gov/fh) <input type="checkbox"/> Cleaning facilities (dishwashing) where you can (1) wash, (2) rinse, (3) sanitize, & (4) air dry dishes & equipment (p. 17). ➤ This facility may be off-site, but not in a private home. ➤ Sanitizer test kit, "Test strips"	<p>Please read the 'Temporary Restaurant Operation Guide' for more information.</p> <input type="checkbox"/> Submit a sketch of your booth with this application. <input type="checkbox"/> Sanitary location & set-up (p. 16). ➤ Away from dust and splash or any other contaminant. <input type="checkbox"/> Approved sewage and other wastewater disposal (p. 20). <input type="checkbox"/> Approved garbage removal (p. 20). <input type="checkbox"/> Booth construction materials are easily cleanable (p. 16).	<p>PHF: Moist, nutrient-rich foods that support the growth of bacteria when the temperature is between 41°F and 135°F (p. 14).</p> <p>You shall have:</p> <input type="checkbox"/> Probe food thermometer (p. 15). ➤ Metal stem for internal food temperatures (0°-220°F range). <input type="checkbox"/> Hot and/or cold holding equipment (p. 14). ➤ Refrigeration, ice, steam-tables, ovens, etc.

Handwashing:

This picture of shows an example of an acceptable hand-washing station for all temporary food events →

Wash your hands often when working with food and drinks – this gets rid of germs that can make people sick. Wash your hands for approximately 20 seconds with warm running water and soap, and then dry them with clean paper towels.

You are required to have a hand-washing station at each food preparation location. You may not solely rely on the sink in a toilet room – you must also use another hand-washing station where you prepare the food (see: the ['Double Handwashing'](#) rule in the Oregon Food Code).



Will a similar or better hand-washing station be set-up at each food preparation location within your food event?	Yes <input type="checkbox"/> or No <input type="checkbox"/>
Please remember to label the hand-washing sink(s) on the diagram you are submitting of your food booth. Has this been done?	Yes <input type="checkbox"/> or No <input type="checkbox"/>
Where will you set-up your handwashing lavatory? Or: If in a permanent kitchen facility, where is the handwashing lavatory compared with where the food workers will be working?	
When will you set-up your handwashing lavatory?	
How will you make sure that there are appropriate handwashing supplies? (warm water, soap, and paper towels)	
What sort of situations will trigger a need to wash hands during your event?	

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Operational Plan & Questions:

Guidance Document: Oregon Health Authority: Temporary Restaurant Operation Guide, Guidelines for food booths at events (5/1/2020):
<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/tempguide.pdf>

Food Sources: Where will/did you acquire your food and beverage ingredients for this event?	
What is your source for <u>water</u> ? Ice?	
Will you be serving/preparing any ' <u>Potentially Hazardous Foods</u> ' (PHF)? <i>Potentially hazardous foods are:</i> <ul style="list-style-type: none"> Food of an animal origin (raw or cooked) Cooked plant products Raw seed sprouts, cut melons, garlic-and-oil mixtures Raw cut leafy green produce, cut tomatoes <i>Examples: hamburgers, tacos, hot dogs, spaghetti, chili, cooked rice, cooked potatoes, and cooked beans.</i>	Yes <input type="checkbox"/> or No <input type="checkbox"/> If 'yes', what?
Are you planning to prepare, store, or cook any foods at home? What?	
Where will you be <u>washing dishes</u> ? Before the event? After the event?	
Bare hand contact with ready-to-eat foods creates increased risk for foodborne illness. What food safety steps will you take?	
Does the <u>person in charge</u> of food preparation have an Oregon Food Handler's Card?	Yes <input type="checkbox"/> or No <input type="checkbox"/> <i>Online Food Handlers' Certification</i> https://www.hoodrivercounty.gov/fh
Do the person in charge understand Oregon's Food Safety <u>Laws & Rules</u> , and how they apply to your event?	Yes <input type="checkbox"/> or No <input type="checkbox"/>
Are the person in charge able to identify and screen <u>sick food workers</u> and prevent them from handling food?	Yes <input type="checkbox"/> or No <input type="checkbox"/>
Does the person in charge understand that if they fail to meet minimum compliance standards during an inspection, the food service may be closed, and the food may be thrown away?	Yes <input type="checkbox"/> or No <input type="checkbox"/>

Agreement to Comply:

I _____, have read, and understood this application and hereby agree to meet the necessary requirements to obtain and maintain a Temporary Restaurant license. I agree to comply with all Food Safety regulations described in ORS 624.010 to 624.120 and OAR 333-150. These laws and codes are available to view at:
<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsantiationrulesweb.pdf>

I understand that if I do not meet the minimum requirements for compliance, my Temporary Event License may be revoked and actions may be taken to ensure public safety such as: event closure, disposition of food, and/or food embargo.

Violations of any applicable provisions of ORS 624.010 through 624.120 or OAR 333-150 are a Class C misdemeanor punishable with a maximum sentence of 30 days in prison and / or a \$1,250 fine.

Signature of Licensee or
'Person in Charge':

Date:

Fee Schedule¹: Application Fees: *** Fees are subject to change ***

'Single-Event Temporary Restaurant' Licenses: (Operates in connection with a single public gathering, entertainment event, food product promotion or other event, up to 30 consecutive days)	Exempt Foods Agreement Form Request: (as per: OAR: 333-150-00000 § 1-201.10... (B) Terms Defined... "Food establishment" does not include... (4)... (f)...))	Business Type	Standard Fee	If paid 2 weeks prior to the event the fee will be discounted to:
		For Profit	\$160.00	\$129.00
		Benevolent <i>Proof of IRS: 501(c)(3) status required</i>	\$98.00	\$0

Thank you for completing this application. Please make sure that it is complete. Missing information may make it difficult to review, and approve, your application. Your application will not be reviewed unless it is submitted with the appropriate fee. See fee schedule on page 2 of this document. If you have questions, please contact our office during regular business hours at: 541-387-6885 / 541-386-1115.

¹ Fees effective 7/1/19. Exempt Foods Agreement process effective 2/1/20.